Steakhouse 71

Casual Dining

Breakfast Menu

Disney's Contemporary Resort, Disney's Contemporary Resort

Meal Period
Breakfast

Appetizers

Fresh Fruit Plate **$9.00**

Assortment of Fresh Melons and Berries (Plant-based)

Fresh-baked Breakfast Pastries **$10.00**

Oatmeal **$7.00**

(Plant-based)

Entrées

American* **$17.00**

Two Eggs Cooked-to-Order with Breakfast Potatoes and choice of Bacon, Pork Sausage, or Turkey Sausage

Eggs Benedict* **$17.00**

Two-poached Eggs atop an English Muffin with Canadian Bacon and Hollandaise

Walt’s Prime Rib Hash* **$18.00**

Seared Prime Rib, Fried Potatoes, Caramelized Onions and Peppers topped with a Fried Egg

Steakhouse 71 Seasonal Pancakes **$15.00**

Seasonally inspired Pancakes with choice of Bacon, Pork Sausage, or Turkey Sausage

Steak and Eggs* **$21.00**

Two Eggs Any Style and Breakfast Potatoes with Béarnaise Sauce

Veggie "Omelet" **$17.00**

Spinach and Tomato served with Breakfast Potatoes (Plant-based)

Ham and Cheddar Omelet **$17.00**

Served with Breakfast Potatoes

Western Omelet **$17.00**

Ham, Onion, Peppers, and Cheddar served with Breakfast Potatoes

Floridian Eggs Benedict* **$20.00**

Two-poached Eggs and Crab Cake with Hollandaise atop Toasted English Muffins served with Breakfast Potatoes

Avocado Toast* **$14.00**

Smashed Avocado on Cuban Bread served with Arugula Salad, Onion Jam Vinaigrette, Prosciutto, and a Poached Egg

Sides

Bacon and Cheddar Grits **$6.00**

Bacon, Sausage, or Turkey Sausage **$5.50**

Breakfast Potatoes **$5.50**

Plant-based option available upon request

Kids' Entrées (choose 1)

Oatmeal with Dried Cranberries **$11.00**

served with Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice

Scrambled Egg **$11.00**

served with Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice

Mickey-shaped Waffles **$10.50**

with Butter and Maple Syrup and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice

Kids' Selections (choose 2)

Sliced Apples

Strawberry Yogurt

Breakfast Potatoes

Bacon

Pork Sausage

Non-Alcoholic Specialties

Sherbet Punch **$8.00**

Orange Sherbet, Sprite®, House-made Grenadine

Specialty Character Drink **$6.75**

Minute Maid® Zero Sugar Lemonade with flavors of Cotton Candy served in a souvenir Character Cup

Espresso

Featuring Freshly Brewed Joffrey's Coffee™

Cappuccino

Featuring Freshly Brewed Joffrey's Coffee™

Caffe Latte

Featuring Freshly Brewed Joffrey's Coffee™

Freshly Brewed Joffrey's Coffee™ **$4.99**

Regular or Decaf. Featuring Freshly Brewed Joffrey's Coffee™

Peru Alto Mayo Protected Forest Coffee (Serves Two) **$10.25**

Roasted by Joffrey's Coffee™. Disney supports Conservation International's Alto Mayo Forest project in Peru, which promotes sustainable coffee growing and economic growth. Press Pot (Serves Two)

Joffrey's Coffee™ Cold Brew **$5.79**

Vanilla, Caramel, Hazelnut, Chocolate, Sugar-free Vanilla

So Many Wishes **$6.79**

Pomegranate Green Tea, Hibiscus, Lemon, and a dash of Star Dust

Wake Up Calls

Curious Cold Brew **$16.50**

Maker’s Mark Kentucky Straight Bourbon, Joffrey’s™ Cold Brew Coffee, Maple, Vanilla Bean Cream

Steakhouse Bloody Mary — $15.50

Tito’s Handmade Vodka, Bloody Mary Mix, Steakhouse Seasoning

1971 Sunset — $16.50

Herradura Reposado Tequila, Tropical Juices, Rosemary, House-made Grenadine

Sunrise Margarita — $18.50

Teremana Blanco Tequila, Grand Marnier Liqueur, Agave, Lime, Hella Cocktail Co. Smoked Chili Bitters

Island Fusion Punch — $16.50

Mount Gay Eclipse Rum, Minute Maid® Passion Fruit Orange Guava Juice, Pineapple and Lime Juices

Blackberry-Orange Spritz — $17.50

Ketel One Botanical Peach & Orange Blossom Vodka, Rockey’s Botanical Liqueur, Kim Crawford Sauvignon Blanc, and Blackberry Purée

Legacy Mimosa — $20.50

Uncle Nearest 1884 Small Batch Tennessee Whiskey, Grand Marnier Liqueur, Chateau Ste. Michelle Sparkling Wine, and Minute Maid® Orange Juice

Allergy-Friendly Appetizers

Guests must speak to a Cast Member about their allergy-friendly request

Fresh Fruit Plate — $9.00

Assortment of Fresh Melons and Berries (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Allergy-Friendly Fresh-baked Breakfast Pastries **$10.00**

(For Gluten/Wheat, Fish/Shellfish, Milk, Sesame, and Soy Allergies)

Oatmeal **$7.00**

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Allergy-Friendly Entrées

Guests must speak to a Cast Member about their allergy-friendly request

American* **$17.00**

Two Eggs Cooked-to-Order with Breakfast Potatoes and choice of Bacon, Pork Sausage, or Turkey Sausage (For Gluten/Wheat, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame Allergies)

Eggs Benedict* **$17.00**

Two-poached Eggs atop Allergy-Friendly Bread with Canadian Bacon and Hollandaise (For Gluten/Wheat, Peanut/Tree Nut, and Sesame Allergies)

Walt's Prime Rib Hash* **$18.00**

Seared Prime Rib, Fried Potatoes, Caramelized Onions and Peppers topped with a Fried Egg (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

Allergy-Friendly Mickey-shaped Waffles **$14.00**

Choice of Bacon, Pork Sausage, or Chicken Sausage (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Steakhouse 71 Seasonal Pancakes **$15.00**

Seasonally inspired Pancakes with choice of Bacon, Pork Sausage, or Turkey Sausage (For Fish/Shellfish, Sesame Allergies)

Steak and Eggs* — $21.00

Two Eggs Any Style and Breakfast Potatoes (For Gluten/Wheat, Milk, Peanut/Tree Nut, Sesame, and Shellfish Allergies)

Veggie "Omelet" — $17.00

Spinach and Tomato served with Breakfast Potatoes (Plant-based) (For Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame Allergies)

Ham and Cheddar Omelet — $17.00

Served with Breakfast Potatoes (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Western Omelet — $17.00

Ham, Onion, Peppers, and Cheddar served with Breakfast Potatoes (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Floridian Eggs Benedict* — $20.00

Two-poached Eggs and Crab Cake with Hollandaise atop Toasted English Muffins served with Breakfast Potatoes (For Peanut/Tree Nut and Sesame Allergies)

Avocado Toast* — $14.00

Smashed Avocado on Cuban Bread served with Arugula Salad, Onion Jam Vinaigrette, Prosciutto, and a Poached Egg (For Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, Soy Allergies)

Allergy-Friendly Sides

Guests must speak to a Cast Member about their allergy-friendly request

Breakfast Potatoes — $5.50

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Bacon and Cheddar Grits — $6.00

(For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

Bacon, Sausage, or Turkey Sausage — $5.50

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Allergy-Friendly Kids' Entrées (choose 1)

Guests must speak to a Cast Member about their allergy-friendly request

Oatmeal with Dried Cranberries — $11.00

served with Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, and Soy Allergies)

Allergy-Friendly Mickey-shaped Waffles — $10.50

with Maple Syrup and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Egg, Fish/Shellfish, and Peanut/Tree Nut Allergies)

Scrambled Egg — $11.00

served with Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Allergy-Friendly Kids' Selections (choose 2)

Guests must speak to a Cast Member about their allergy-friendly request

Sliced Apples

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, and Soy Allergies)

Breakfast Potatoes

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, and Peanut/Tree Nut Allergies)

Strawberry Yogurt

(For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Bacon

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, and Soy Allergies)

Pork Sausage

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, and Soy Allergies)

Kids' menu items for children ages 9 and younger. Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Guests must speak to a cast member about their allergy-friendly request. While we take steps to help mitigate cross-contact, we cannot guarantee that any item is completely free of allergens. Our allergy-friendly recipes may use highly refined oils, such as soybean oil, and/or ingredients that are processed in facilities that also process allergens. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs. For more information about allergy-friendly requests, ask to speak with a Special Diets Trained Cast Member upon arrival at the location.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Our plant-based menu items are made without animal meat, dairy, eggs and honey.